

Caramel Cranberry Scones

Scones:

1 3/4 cups pre sifted all-purpose flour

1/4 cup butter

1/3 cup granulated sugar

1 Tablespoon baking powder

Dash of Nutmeg

1/2 cup half and half

1 large egg, slightly beaten

1 teaspoons vanilla

1/2 cup Butterscotch Baking Chips

1/2 cup Dried Cranberries

1 large egg white, slightly beaten

1/2 cup pre sifted all-purpose flour

1. Preheat oven to 425 degrees F. Line a baking sheet with parchment paper.
2. Place the flour and butter in a 3-quart bowl and combine with a pastry blender until it is the consistency of coarse meal. Add sugar, baking powder and nutmeg to the flour mixture and combine well. Stir in half and half, vanilla and egg blending well to form soft dough with a fork. Fold in butterscotch chips and dried cranberries.
3. Turn onto a lightly floured board. Knead 5 times working in the chips and cranberries. Add additional flour during kneading if dough is sticky. Transfer dough to parchment lined sheet pan. Pat into a circle about 1/2- inch thick with lightly floured hands. Brush the top with the beaten egg white.
4. Bake 16-18 minutes or until browned. Allow the scones to cool 10-15 minutes on the sheet pan. With a pastry wheel or sharp knife cut circle into 8 uniform wedges. Then remove from pan and place on a cooling rack. Cool completely.

Butterscotch Glaze:

1/2 cup Butterscotch Baking Chips

2 Tablespoons butter

1 Tablespoon light corn syrup

1. Heat all ingredients over low heat in 1-quart saucepan, stirring constantly until chips are melted.
2. Cool slightly.
3. Drizzle over scones.

Garnish:

2 Tablespoons confectioners' sugar

Strawberry Fan

1/2 orange cut in twists

1 grape cluster

1. Dust individual plate with confectioners' sugar using a wire strainer.
2. Place scone on plate.
3. Garnish with a: Strawberry Fan, Orange Twist and Grape cluster.